

East Yorkshire MG Club Christmas Meal Menu

Sunday 8th December 2019

3 courses £21 per person (price includes a tip for the staff)

Starters

Cantaloupe of Melon with Prawns served with a Marie Rose sauce
Chicken Liver Truffle Pate with Salad Leaves, Toasted Ciabatta and a
pear and onion chutney

Sautéed Garlic Mushroom with bruschetta on dressed salad leaves

Mains

Turkey with pigs in blankets and sage sausage meat stuffing

Roast Sirloin of Beef with creamy brandy wholegrain mustard sauce

Baked Cod Steak served with a cream Applewood smoked cheddar sauce

Mediterranean Vegetable Wellington with a Provençale sauce

Desserts

Christmas Pudding with a brandy sauce

Sticky Toffee Meringue Roulade

Black Forrest Cheesecake Served with chocolate sauce

Teas/Coffee with Mince Pies

If you suffer from an allergy please advise on ordering

PLEASE POST THE ABOVE FORM to Christine Benson, 14 Lime Tree Avenue, Beverley HU17 9QP with a cheque payable to **CAVE CASTLE HOTEL, OR COMPLETE THE FORM AND PAY CASH AT THE NEXT NATTER.**

Closing date: 25 November 2019. Please do not contact Cave Castle re this event, any problems 01482 883347

Name	Starter	Main	Dessert	*Diet
<i>E.g. Freda Brown</i>	<i>PRAWNS</i>	<i>SALMON SUPREME</i>	<i>BROWNIE</i>	<i>GF</i>

E MAIL ADDRESS.....

Name and Tele No-----

***Dietary requirement**

Please ask for more information on this menu if you have an allergy;
regrettably, we cannot guarantee that any of these dishes are completely free from traces of nuts.
It is our policy not to use any genetically modified food.